

Apple Pudding

Peel and pare some apples,
and stew them in the oven
with a good lump of butter,
and some cinnamon. Sheet
a pie dish with butter
Puff paste and cover the
paste with currant jelly
Sweeten your apples and
put them in — Bake
the whole in a moderately
quick oven —

Lemon Pudding

The juice of two Lemons and
the rind finely grated, a
quarter of a pound of butter
clarified; beat well six eggs &
sugar to your taste & mix
altogether. Have a paste in

your dish, Bake it in a
Slow Oven. half this
quantity will make a
Pudding large enough for a
small family.

Devonshire Jumkets
Take one pint of Milk, set
it over the fire with a little
Lemon juice to give it a
flavour, boil it 5 minutes
then let it stand till almost
cold, put in a little Rennet
as much as will turn it
Garnish with Currant jelly
or any sweetmeats to your
liking —

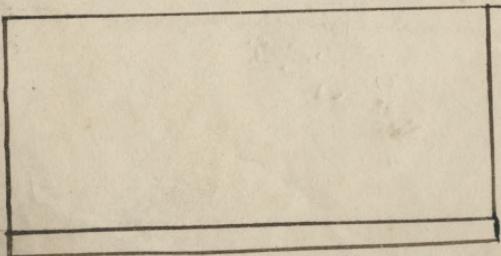
To Make a dish of Flerry Veal

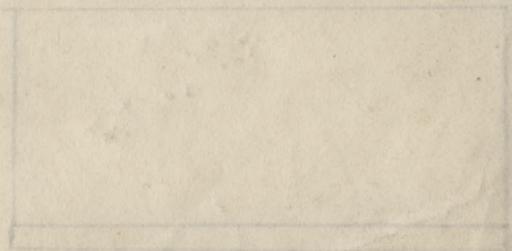
a little cold veal minced very fine and beat in
a bowl - a little minced ham, with suet and
bread crumbs, beat all together with egg and
cream seasoned to your taste baked in a
mould in the oven, served up with brown
gravy and garnished with bevoid bacon

Lemonade Biscuits

1 lb of flour, 3 oz of sifted sugar,
2 oz of butter, volatile salts pound
the size of nutmeg, mix all
well together into a stiff paste
with a little warm milk - roll
it out ~~put them~~ & cut into
Biscuits, & bake in a regular oven

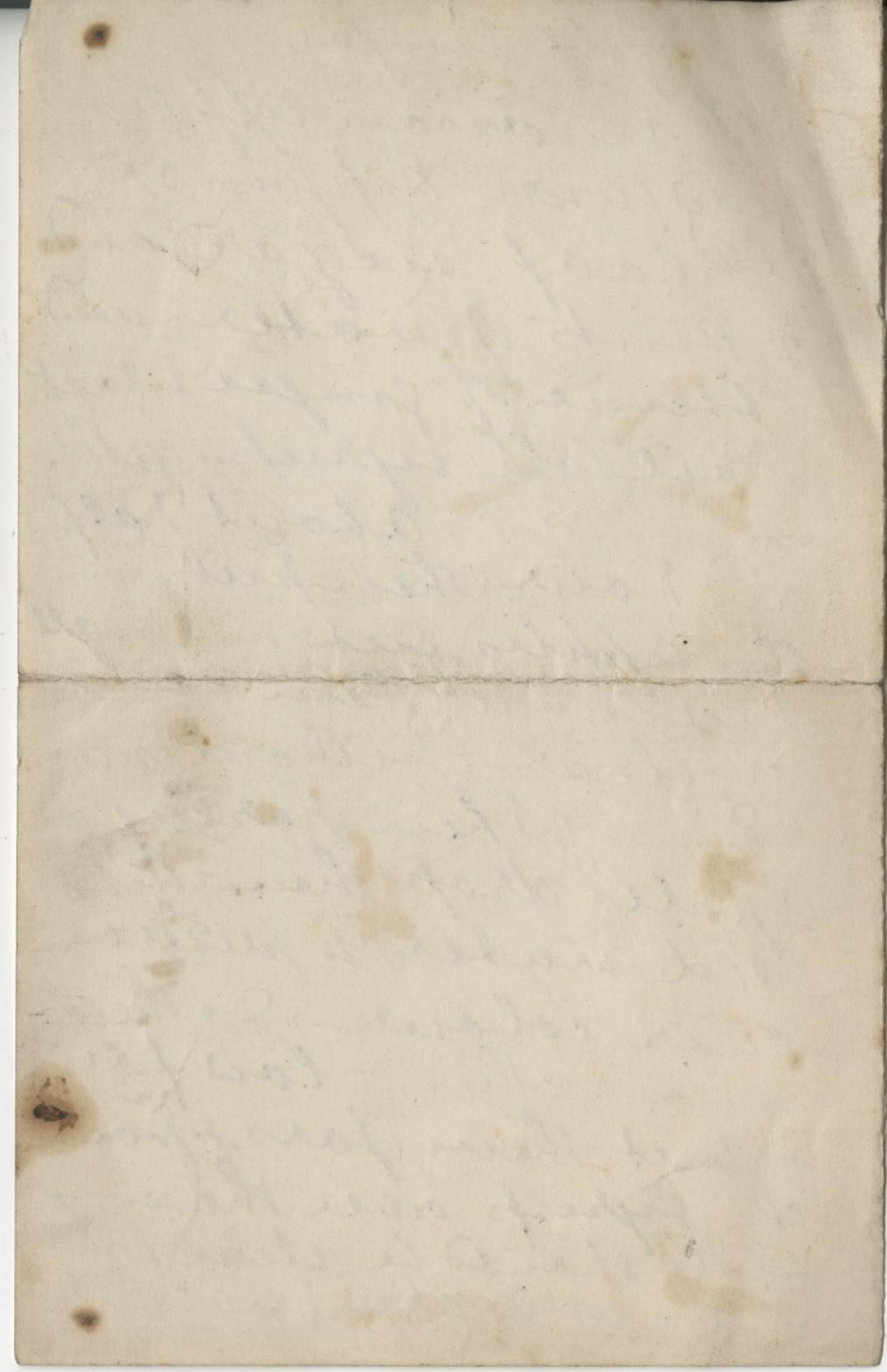
When taken out put them on
dishes on the top of the oven for
about two hours that they may be
perfectly dry -





apple ginger

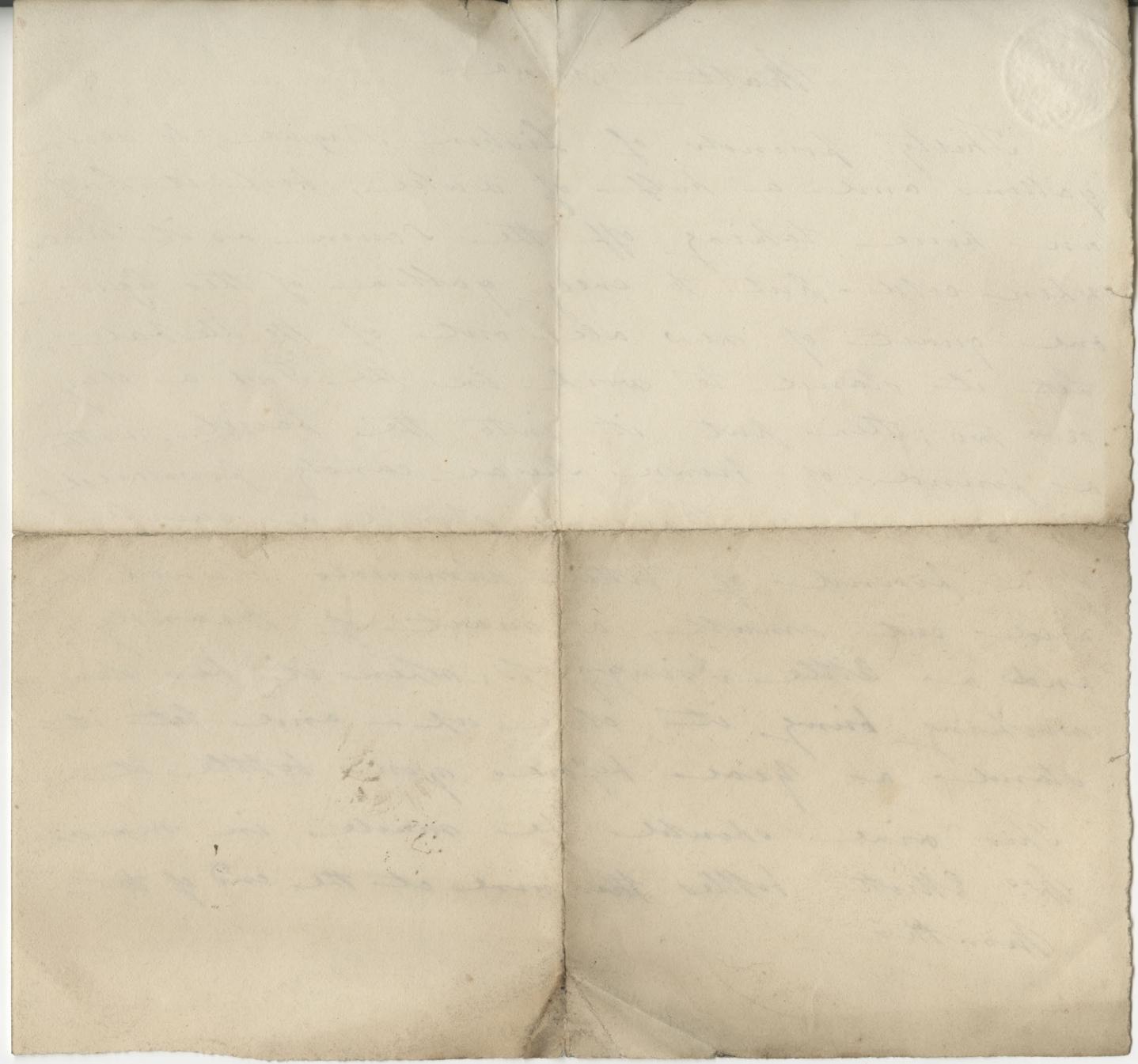
4 lbs American apples
Newtown Peppins.
4 lbs loaf sugar and
2 Pints of water. and
essence of ginger to taste
Boil the syrup until
it is thick, about half
an hour. then put in
the apples, cut in small
pieces, & let them boil un-
til clear, without crushing
them. When paring the
apples drop them into
cold water to preserve
their colour, Do them
over rather a low fire
& put them jars & pour
the syrup over them, the
apple should be clear & tender
but not broken. S. A. Miller



Shatt Vine.

Thirty pounds of Lisbon Sugar, to seven gallons and a half of water, boil it half an hour taking off the scum as it rises, when cold put to every gallon of this liquor one quart of new ale out of the Ale-bat, let it stand to work in the sun a day or two, then put it into the barrel, with a pound of Brown Sugar-candy powdered, six pounds of raisins ston'd, a quarter of a pound of bitter Almonds blanch'd, and cut small, a quart of Brandy, and a little Sing-glass; when it has done working bring it close up - and let it stand a year before you bottle it. -

This wine should be made in March. Mr. Elliott bottles this wine at the end of ten months



Preserved Mulberries

Put half the fruit into a jar, cover closely, place it on the stove in a large saucepan of cold water and cook slowly until the juice is extracted. Strain, measure the juice & put it into a preserving pan, add 2 lbs of sugar to each pint of juice. Bring to boiling point, skim well, add the remainder of the fruit & boil until it is half cooked. ~~Turn~~
On the following day boil until the juice sets quickly when tested on a plate. Turn into jars, cover closely & keep in a cool dry place.

Giblet Soupe

Make a nice beef gravy, about 2 quarts, then
scald a set of Giblets, cut them in pieces, and
add them to the gravy, let them stew it it
3 hours, thin it, and add two spoonfulls of
cream, seasoning, and herbs, according to taste.
If it is wanted still richer, add a small
piece of butter, mixed up in a dessert spoonfull
of flour.

Mrs. Anne Lester. I. 1821. 100. 11. 1821.

midown

th Street

Bijou

Crab Vinegar

To a bushel of crabs bruised put nine
gallons of cold spring water let them stand
nine days in a tub cover'd with a
cloth & stir the water & crabs at least
once every day, then strain through
a hair cloth & put the liquor into
a cask iron bound; to every gallon
add a pound of sugar, stir it a few
times in the cask to melt the sugar -
let it stand in a warm place cover
the top hole with a tile & it will be
ready in a years time.

Primrose Vinegar

To 30 quarts of water 12 pounds of fine
raw sugar let it boil ten minutes
& strain it very well, pour it boiling hot
upon a bushel of picked primroses, & when
new milk warm put a little yeast to it
stirring it often, then put it into your
barrel with the flowers & when the first
mentation is over, bring it up & set it
in a warm place to soon then
bottle for use. Miss Bancroft.

Gooseberry Vinegar

One peck of Amber gooseberries
slightly bruised, put to them five
gallons of water & let them stand
till the gooseberries rise & fall again
stirring them about every day; strain
them off clear & to this quantity add
six pound of sugar put it into any iron
hooped cask, ^{let it stand in a} ~~with a tile on the top hole~~
warm place, a bulvermooth ^{or} ~~bulvermooth~~, then
bottle for use

Rose Vinegar

To one gallon of Water, ale measure, add
one pound & half of raw sugar, when
boild & Scum'd well for twenty minutes
pour it into a tub & when it lukewarm
put a heaped up peck of rose leaves to
five gallons of liquor prepared as above
add a little yeast & stir it well with
your hand, let it stand three or four days
& then squeeze the leaves from it, then
bawl it, & lay on the bung hole, a sad
a piece of paper & a tile for a week
or fortnight, set in the sun when

hot, in winter in a warm place
near the kitchen fire: it will be
sour in six months, it makes red
cabbage a beautiful colour & is suit
able Lady Etherington supposes for
all pickles, in Lancashire it is
used in general, it is as clear as
water.

Brandy Pudding

line a mould with four raisins
stoned, then with thin slices of
French rolls, next to which put
Catafias or Macaroons, then the
Raisins rolls, and cake, in suc-
-cession, until the mould be full,
sprinkling in at time, two
glasses of Brandy, beat four
eggs, yolk and white, put to them
half a pint of milk or cream
lightly sweetened, a little nutmeg
and the rind of half a lemon finely
grated, let the liquid sink into
the solid part, then flour a cloth,
tie it tight over, and boil it one
hour, keep the mould the right
side up, serve it with Padding sauce

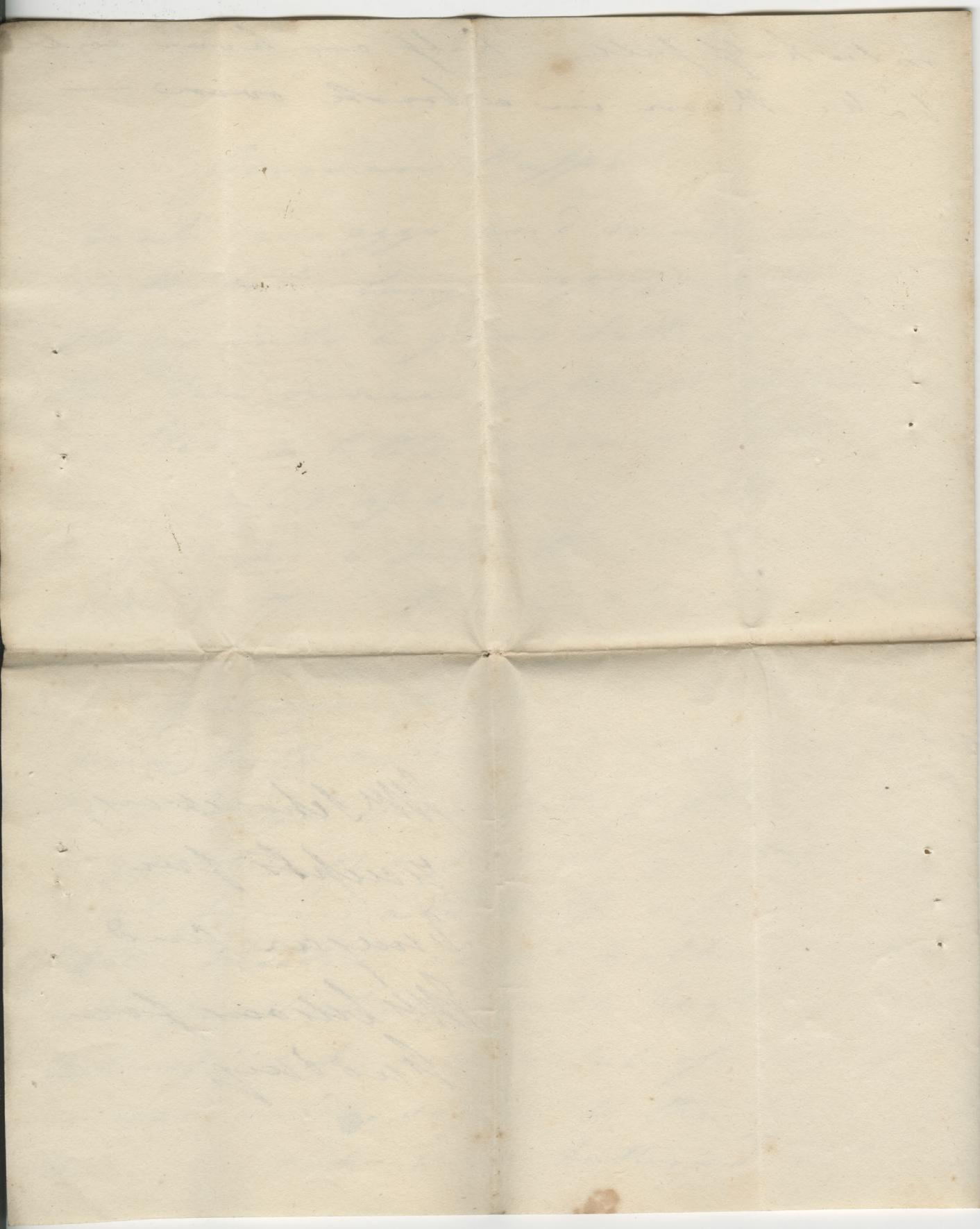
German Puffs

beat six eggs and mix them with four large spoonful of flour into a good batter, add to this two ounces of fresh butter melted, a little sugar, a little nutmeg and a pint of cream, batter some large cups a pile them half full with batter - twenty minutes bakes them in a pretty quick oven -

German puffs with Almonds mix half a pint of cream gradually to a large spoonful of flour, and a quarter of a pound of almonds beat fine, add half a pound of butter melted, eight yolks of eggs and four whites well beaten, a spoonful of sack, a spoonful of orange flower water, sugar to the taste - bake them in cups well buttered but filled

only half full - half an hour will
bake them in a brisk oven -

W. Schowens
receipts for
Vinegar and
W. bilious for
puddings -



A Cabinet Pudding —

2 or 3 Ratafia Cakes, with as many sponge Cakes as will fill the Moulds, which must first be lined with Butter very thickly, and stoned Raisins to be stuck to the Butter as fancy may direct; The Ratafias & sponge Biscuits to be laid in the Mould alternately, and the Interspaces filled with a thin boil'd Custard — The Mould to be tied up in a Cloth well flour'd, & to be boil'd three quarters of an hour —

A Nicholson Pudding

$\frac{1}{4}$ lb Bread Crumbs, $\frac{1}{4}$ lb Currants, $\frac{1}{4}$ lb Apples, $\frac{1}{4}$ lb Sugar, $\frac{1}{4}$ lb Butter 2 or 3 Eggs, a little Salt a small glass of white Wine, and no Milk, or Water —

The Apricots for Bottling are to be gather'd when they are full grown, and just before they are on the turn for ripening, if they are small, just take out the Stones as you do for preserving, & put them into the Bottles whole, those that are too large may

be divided; crack the Stones & put the kernels into the Bottles, which must be Cork'd, Bosin'd, & a Bladder tied over the same as gooseberries — Currants upon the turn for ripening, Plums, or any other Fruit will do equally well; & if you have not sufficient to fill a Copper, the Bottles may be put, necks downwards, into a large deep Pan with Water, let them simmer gently over the Fire, and when the Water just boils, take off the Pan; let them stand in the Water till the following day

Always keep the Bottles with the necks downwards, till you use the Fruit —

Some Persons put Sugar with the Fruit, but it is apt to cause a fermentation —

Portsmouth
Jan 7th 1844.

To make a Soda Cake

1 lb of Flour

1/2 lb Sugar

2 Eggs

1/2 lb Currants

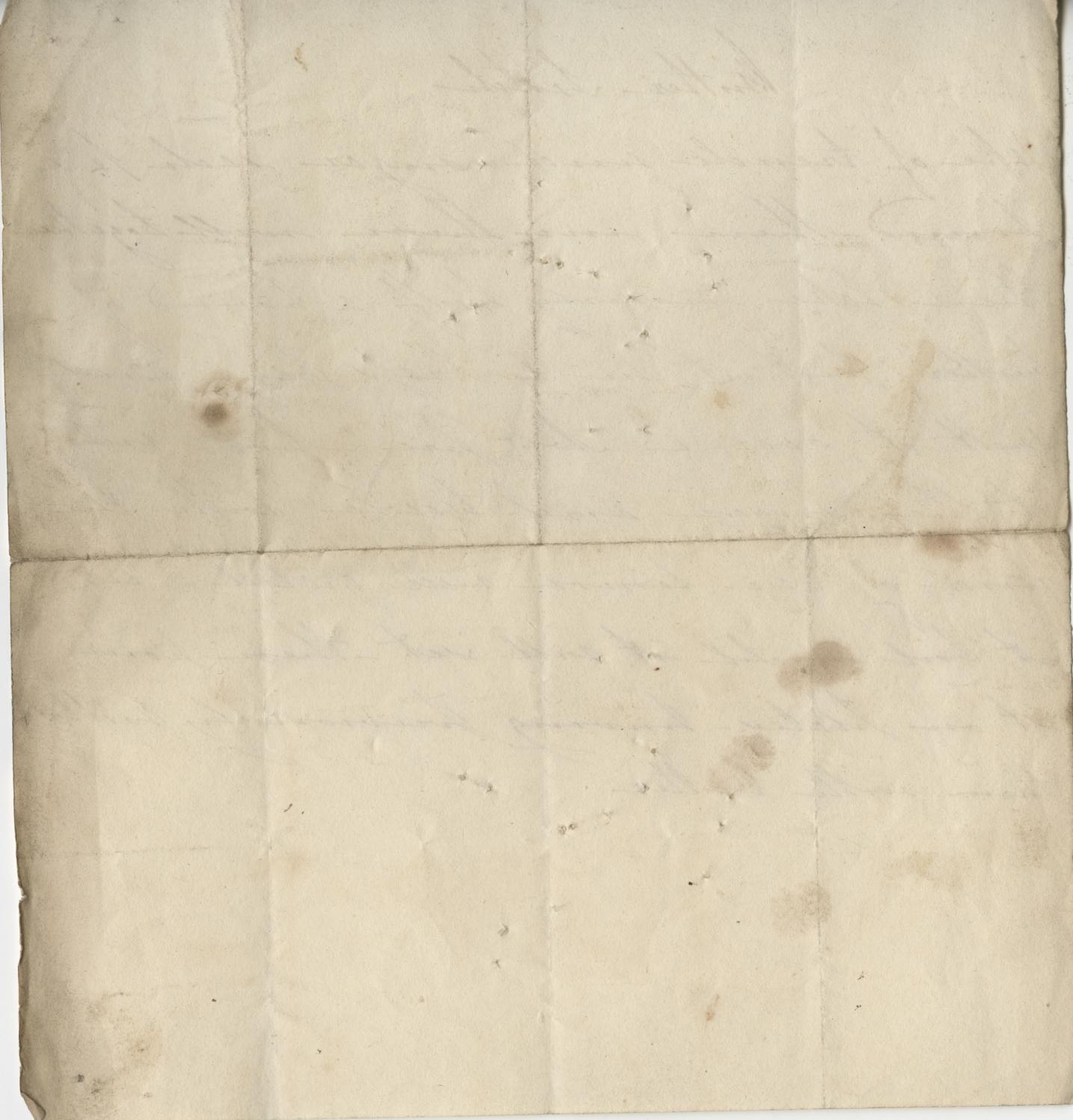
1/4 lb Raisins of butter

1/2 pint of milk

Put in last thing before
baking finally headed
a Tea spoonful of Soda. -

Butter Scotch

Take of treacle and sugar each $\frac{1}{2}$ a pound - then mix them well together - then take nearly half a pound of butter and it in a large pan and melt it over a slow fire - put into it the sugar and treacle with the rind of one lemon well grated - let it boil until it will set - then pour it on plates - having previously washed them with butter



From your Liverpool
8 lb of Common strong Tea at 3/-
10 lb Servants Tea at 3/-
I forgot the exact price but
I mean about the quantities
of tea, best to be sent
in separate parcels etc -
easier to use & ^{cost} easier to
gather to save carrying

(Drop Biscuits)

The yolks of 5 eggs & whites of 3
well beaten for a quarter of an
hour. Then in gently 1 lb of sifted
sugar beating all the time. Then
1 lb flour in the same way.

Flavour as you like. A piece of
kernels or a piece of lemon or
lemon peel. Drop in small
pieces on a griddle pan &
take a light brown. Watch
them or they will scorch.

They are best kept in a
tin canister

Mr. Warden

Railroad Cake - or Pudding
A Tea Cup of Grounded Sugar
the Juice of Lemon 2 Teaspoonsful
of baking Powder well mixed
4 Eggs to be dropped in
without beating up. Gently
mix all together & put it
thinly on well greased Paper
Bake & turn it out on
the board on the side that
has been next the Tin
uppermost & spread whilst
hot with Preserve.
Roll it up, & soft white
Sugar over. Whipped Cream
may be used instead of
Fudge.
Bake about 5 minutes.

John Harde

With best love

Cowslip Wine

To every gallon of Water put two Pounds and Half of Lump Sugar, if y^r w^t can't get the rite White Lisbon Sugar, & the ~~Root~~ of the Peel of a Lemon, & let it boyle very well, & scum it very clean as long as it rises, & when New Milk warm, then put it into y^r Sub, and be Peck & half of Cowslip Peeps to every gallon, then pour on y^r Sugar & Water & Peals on the Cowslips in the Sub, mix them all well together, then put on a little Yeast, & when it work, beat it in 3 or 4 times a Day ^{well}, & let it work for 4 Days & Drain it of very clean through a sieve & Squeeze the Peeps Dry with your Hands, and put it into y^r Cach w^t about Half a Peck of Cowslip, & a Jills of Syrup of Lemon to every gallon of Wine, then Bung it up & let it stand a Month, then Bottell it off, if it be strong if not let it stand a Fortnight longer, and when y^r Bottle it, put 3 or 4 Lumps of Sugar in every Bottle
N. B. it Must ^{be} Wine Measure & not Miles, I we put to a six gallon Cach 16 Pounds of Sugar

Mr. Ward

Receipt for gingerbread cake

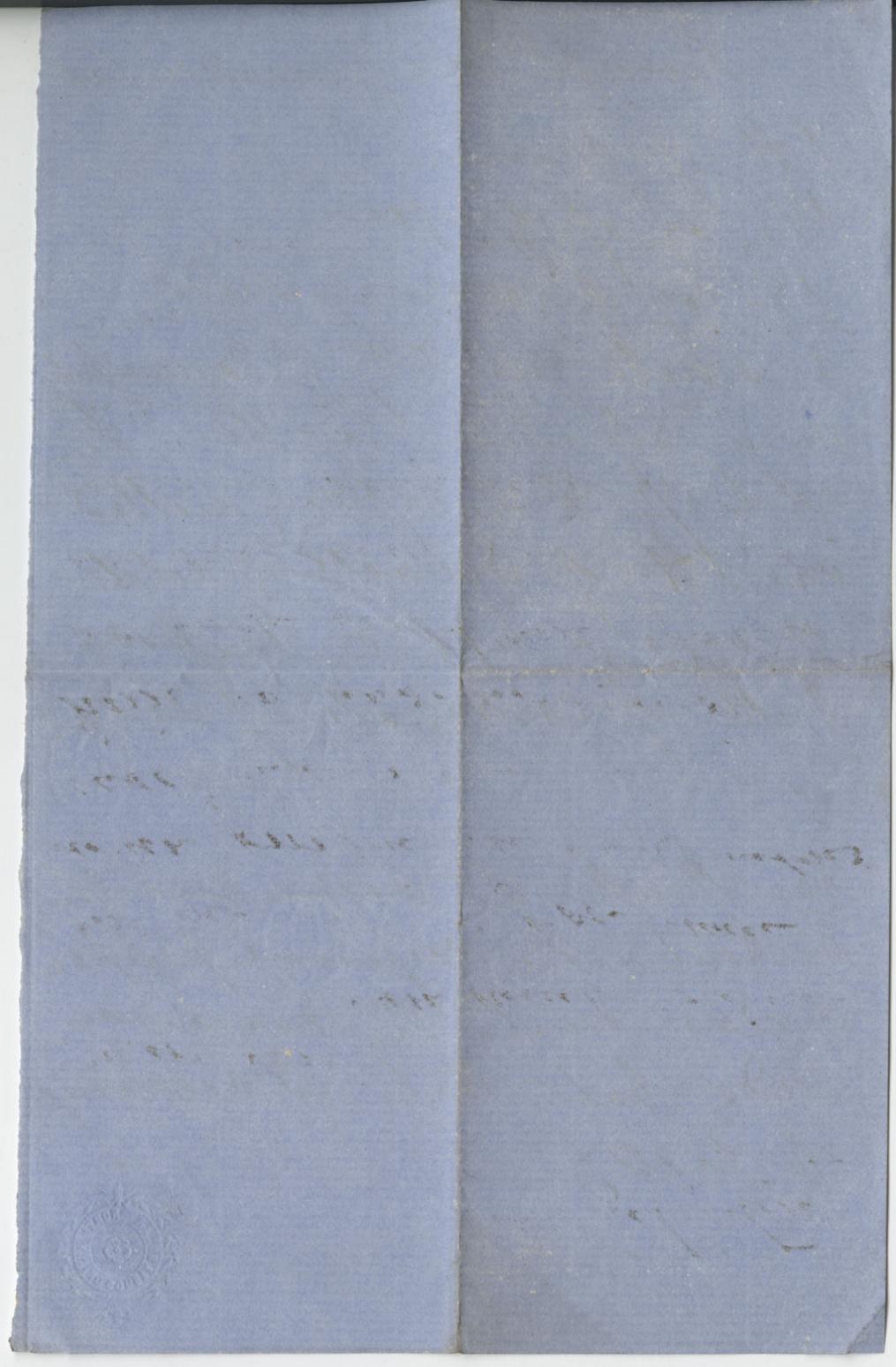
1 $\frac{1}{4}$ lb of flour

1 $\frac{1}{2}$ oz of ginger

1 $\frac{1}{2}$ oz of caraway seeds.

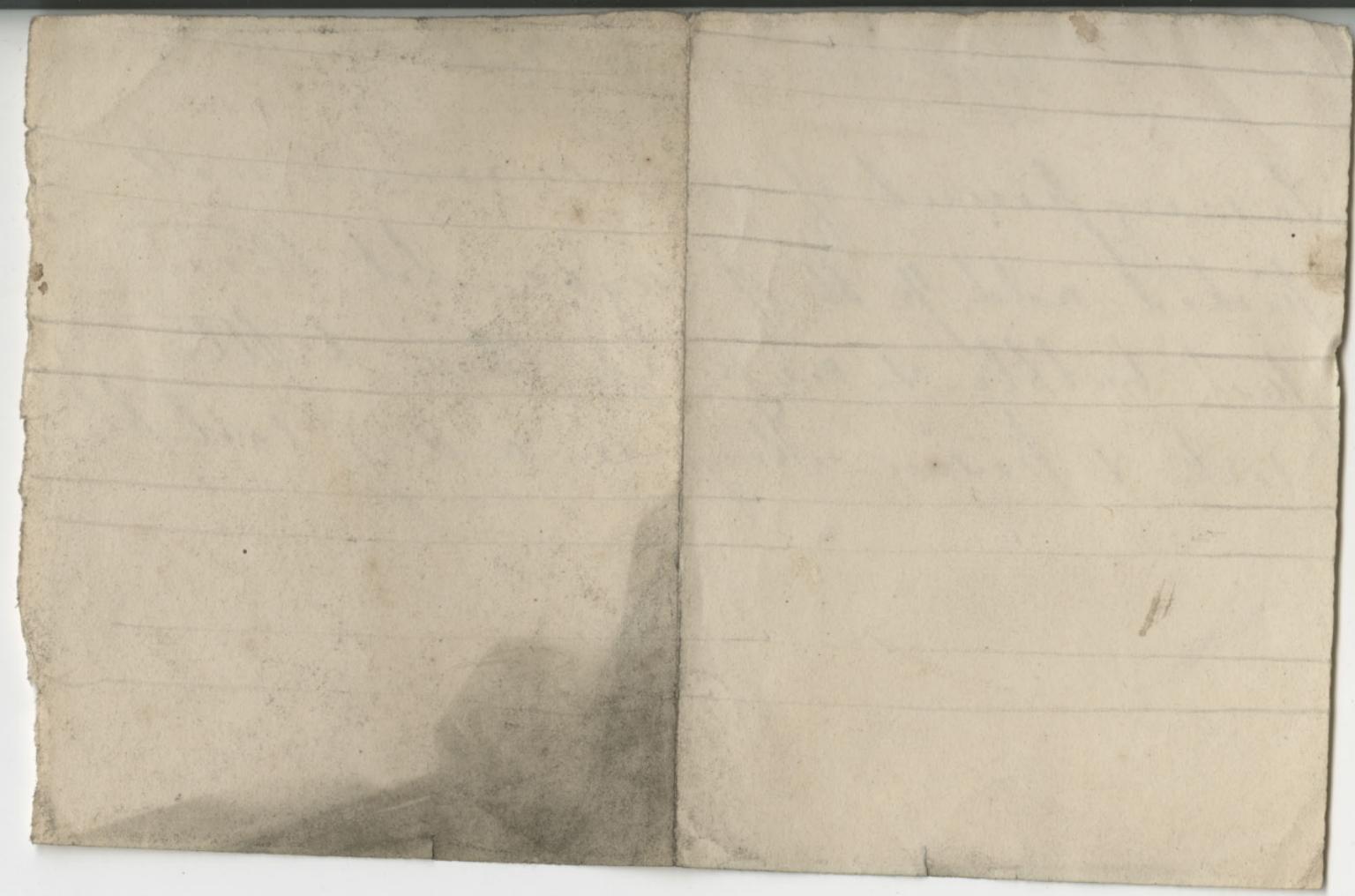
a small quantity of cayenne pepper
mix all these together, then
add $\frac{1}{4}$ lb of batter, melted
in 1 $\frac{1}{4}$ lb of suet, add
2 eggs & last a teaspoon
full of carbonate of soda.

we think it warm enough
without the cayenne pepper
& also omit the caraway
seeds but that is according
to taste.



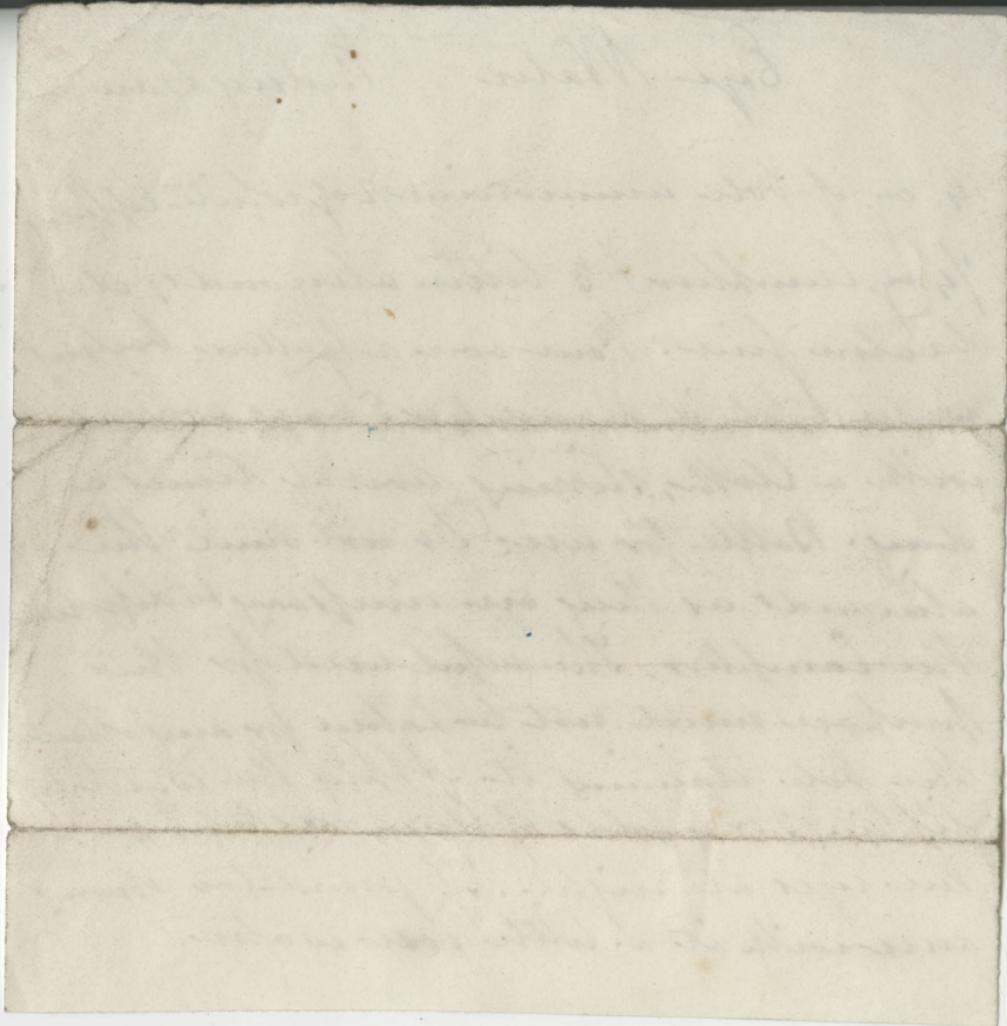
Ripe currants bottled.

To every pound of ripe currants well
picked add $\frac{1}{2}$ $\frac{4}{4}$ of sugar. Let them
just bubble & no more. then bottle
cork & Rosin. Keep in a dry cool place.



Eye Water Rudney Dawson

4 oz. of bold ammoniac 2 oz. white Sassafras
1/2 oz Camphor & 3 bitter almonds; all
beaten fine. Pour over a gallon boiling
water & let it stand 4 or 5 days covered
with a Cloth, stirring several times a
day. Bottle for use. Do not omit the
almonds as they are necessary to dissolve
the Camphor. The water used for this
purpose must not be taken for any other
the bold staining it. Apply the water by
dipping 3 or 4 folds of linen rag & tie it over
the eyes at night. I found too strong
mix with it a little rose water.



Beckless dove cheeckless

Cake Proceedings.

3 eggs, their weight in flour, butter, 1/2 a
cup of sugar. Beat the eggs very well, yolks up pale,
then butter to a cream, stir in the flour
gently, & mix all well together. Bake in
cups 20 minutes.

I have only half the weight of butter &
sugar, generally use sugar

JJ

Henry Taylor Esqre

SKIRSGILL PARK,
PENRITH.

Potted Trout.

Split and Bone the fish, season
well inside with pepper and salt
and a small quantity of Butter, —
and sometimes of any other kind of spice
to suit the taste — roast the fish up
and place them in a dish with plenty
of Butter & seasoning as above. Bake
slowly in the oven until cooked, when
cooked pour over them clarified Butter
and put them away to get cold —

Front tooth

more. It is all good and has 13 of 2

Teeth are replaced when about 3 years
- followed by permanent Molars - and
each tooth is replaced by a permanent tooth
after about 3 years - that is to live it
placed of those teeth is not well and has
short - and no permanent tooth for
long, because there are all the permanent
followed by firsts until two teeth below
- and top of second and last ones

White Soupe

A knuckle of Veal & a piece
of lean Ham & if convenient
a small piece of Butter & a good
a small bunch of sweet herbs
viz Lemon Thyme & sweet Mar-
joram. a decent spoonful of white
Pepper, a few blades of mace, the
peel of a Lemon and three quins
of water. When the meat has
left the bones take out a
nice piece of the Veal add to
it a small pot of Rapp and beat
together in a Mortar then put
it into a pint of the broth
& pulp thro' a sieve. Boil an
anchovy in a little of the broth
& after straining from the bones
add that also. Then boil all
together & before serving add
a pint of cream beat the Soupe
but do not let it boil after the cream is
added

A soup is always best
with a variety of meat ^{if you}
and a little bacon ham is always
an improvement. The onions
should be fried before being
put ~~to~~ with the meat &
all vegetables should be
boiled in the soup. We boil
Turnips, Carrots ^{onion} ~~onions~~,
~~celery~~ & Lettuce ^{Upper part} ~~lettuce~~ which
which well boiled are put in
one at a time. Boil some
Turnips, carrots, & Celery cut
into squares in a little ~~water~~
The soup separately to be
served up ~~to~~ with in the soup
or a whole Turnip or Carrot may be
thrown into the soup just in
time to boil enough & afterwards
cut into squares before serving.